

CANDY CANE BROWNIES

½ cup (125 mL) butter

1/3 cup unsweetened cocoa powder

1 cup (250 mL) white sugar

½ cup (125 mL) all-purpose flour

2 eggs

1/2 tsp (2 mL) baking powder

1 tsp (5 mL) vanilla extract

¼ tsp (1 mL) salt

1. Preheat oven to 350 degrees F (175 degrees C). Grease an 8-inch square pan.
2. In a large saucepan, melt 1/2 cup butter.
3. REMOVE FROM HEAT, and stir in sugar, eggs, and 1 teaspoon vanilla.
4. Pour butter mixture into a separate bowl. Beat in 1/3 cup cocoa, 1/2 cup flour, salt, and baking powder. Spread batter using a rubber spatula into prepared baking pan.
5. Bake in preheated oven for 20-25 minutes. Do not overcook!
6. Spread buttercream on top and sprinkle with crushed candy canes. Enjoy!